

Department of Public Health and Social Services Division of Environmental Health **Food Establishment Inspection Report**









Establishment Name: Inarajan Papa Niyoc Mart 3/13/17

Permit Holder:

Location: Lot 112-1 #472 Chalan Kanton Tasi

10:30

In:

Inspection Date:

Time Out:

Establishment Type: 11:30

Retail

Area Number: 8

Grade:

Phone

Kim, Young Hee

Number:

Inspection Reason:

Follow-up

Sanitary Permit No.: 160001062

Rating: 2

2

No. of Risk Factor/Intervention Violations:

Follow-up: Yes

Risk category:

No. of Repeat Risk Factor/Intervention Violations:

Follow-up Date:

3/22/2017

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Select designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark 'X' in appropriate box for COS and/or R. IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

			i = nepe		
Cor	<u>mpliance</u>		cos	L R	<u> PTS</u>
		Supervision			
1	ln	Person in charge present, demonstrates knowledge, and performs duties			6
		Employee Health			
2	ln	Management awareness; policy present			6
3	In	Proper use of reporting, restriction, and exclusion			6
		Good Hygienic Practices			
4	ln	Proper eating, tasting, drinking, betelnut, or tobacco use			6
5	ln	No discharge from eyes, nose, and mouth			6
		Preventing Contamination by Hands			
6	N/O	Hands clean and properly washed			6
7	ln	No bare hand contact with ready-to-ea foods or approved alternate method properly followed	t		6
8	In	Adequate handwashing facilities supplied and accessible			6
		Approved Source			
9	ln	Food obtained from approved source			6
10	N/O	Food received at proper temperature			6
11	ln	Food in good condition, safe, and unadulterated			6
12	N/A	Required records available: shellstock tags, parasite destruction			6
Protection from Contamination					
13	In	Food separated and protected			6
14	ln	Food contact surfaces: cleaned and sanitized			6
15	ln	Proper disposition of returned, previously served, reconditioned, and unsafe food			6
		GO	OD R	ET/	AIL
		Cond Potail Practices are proventative many			

Compliance Status				PTS	
	Fotentially Hazardous Food (103 Food)			
N/O	Proper cooking time and temperatures			6	
N/O	Proper reheating procedures for hot			6	
N/O	Proper cooling time and temperatures			6	
ln	Proper hot holding temperatures			6	
ln	Proper cold holding temperatures			6	
N/A	Proper date marking and disposition			6	
	Consumer Advisory				
N/A	Consumer Advisory provided for raw or undercooked foods			6	
	Highly Susceptible Populations				
N/A	Pasteurized foods used; prohibited foods not offered			6	
	Chemical				
N/A	Food additives: approved and properly used			6	
ln	Toxic substances properly identified, stored, used			6	
Conformance with Approved Procedures					
N/A	Compliance with variance, specialized process, and HACCP plan			6	
	N/O N/O N/O In In N/A N/A N/A N/A Cor	Potentially Hazardous Food (TCS Food N/O Proper cooking time and temperatures N/O Proper reheating procedures for hot N/O Proper cooling time and temperatures In Proper hot holding temperatures In Proper cold holding temperatures N/A Proper date marking and disposition Consumer Advisory N/A Consumer Advisory provided for raw or undercooked foods Highly Susceptible Populations N/A Pasteurized foods used; prohibited foods not offered Chemical N/A Food additives: approved and properly used In Toxic substances properly identified, stored, used Conformance with Approved Procedures N/A Compliance with variance, specialized process, and HACCP plan	Potentially Hazardous Food (TCS Food) N/O Proper cooking time and temperatures N/O Proper reheating procedures for hot N/O Proper cooling time and temperatures In Proper hot holding temperatures In Proper cold holding temperatures N/A Proper date marking and disposition Consumer Advisory N/A Consumer Advisory provided for raw or undercooked foods Highly Susceptible Populations N/A Pasteurized foods used; prohibited foods not offered Chemical N/A Food additives: approved and properly used In Toxic substances properly identified, stored, used Conformance with Approved Procedures Compliance with variance, specialized	N/O Proper cooking time and temperatures N/O Proper reheating procedures for hot N/O Proper cooling time and temperatures In Proper hot holding temperatures In Proper cold holding temperatures N/A Proper date marking and disposition Consumer Advisory N/A Consumer Advisory provided for raw or undercooked foods Highly Susceptible Populations N/A Pasteurized foods used; prohibited foods not offered Chemical N/A Food additives: approved and properly used In Toxic substances properly identified, stored, used Compliance with Approved Procedures N/A Compliance with variance, specialized process, and HACCP plan	

Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

RACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark box if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit

Compliance Status

COS R DTS Compliance Status

COS B DTS

Person in Charge Kim, Young Hee

3/13/2017

DEH Inspector (Print and Sign)

Jerome Garcia

3/13/2017

3/13/2017

Secondary Inspector:

James Cruz

Tertiary Inspector:



Inspection Date:

Department of Public Health and Social Services Division of Environmental Health Food Establishment Inspection Report









Establishment Name: Inarajan Papa Niyoc Mart Permit Holder:

Sanitary Permit No.: 160001062

Kim, Young Hee

Locations Lat 440 4 #470 Obalan Kantan Tasi

3/13/17

Location: Lot 112-1 #472 Chalan Kanton Tasi						
Compliance Status				R	PTS	
		Safe Food and Water				
27	ln	Pasteurized eggs used where required			1	
28	ln	Water and ice from approved source			2	
29	ln	Variance obtained for specialized processing methods			1	
Food Temperature Control						
30	ln	Proper cooling methods used; adequate equipment for temperature control			1	
31	In	Plant food properly cooked for hot			1	

31	ln	Plant food properly cooked for hot holding			1	
32	ln	Approved thawing methods used			1	
33	ln	Thermometer provided and accurate			1	
		Food Identification				
34	ln	Food properly labeled; original container			1	
	Prevention of Food Contamination					
35	ln	Insects, rodents, and animals not present			2	
36	ln	Contamination prevented during food preparation, storage & display			1	
37	ln	Personal cleanliness			1	
38	ln	Wiping cloths: properly used and stored			1	

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Washing fruits and vegetables

Compliance Status			cos	R	PTS	
		Proper Use of Utensils				
40	In	In-use utensils: properly stored			1	
41	ln	Utensils, equipment and linens: properly stored, dried, handled			1	
42	ln	Single-use/single-service articles: properly stored, used			1	
43	ln	Gloves used properly			1	
		Utensils, Equipment and Vending				
44	ln	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1	
45	In	Warewashing facilities: installed, maintained, used; test strips			1	
46	In	Nonfood-contact surfaces clean			1	
		Physical Facilities				
47	ln	Hot & cold water available, adequate pressure			2	
48	ln	Plumbing installed; proper backflow devices			2	
49	ln	Sewage and wastewater properly disposed			2	
50	ln	Toilet facilities: properly constructed, supplied, & cleaned			2	
51	Out	Garbage/refuse properly disposed; facilities maintained	N	N	2	
52	ln	Physical facilities installed, maintained, and clean			1	
53	ln	Adequate ventilation and lighting; designated areas use			1	
Documents and Placards						
54	In	Sanitary Permit, Health Certificates			2	

TEMPERATURE OBSERVATIONS						
Item/Location	Temperature (oF)	Item/Location	Temperature (oF)			

ITEM NO.

39

OBSERVATIONS AND CORRECTIVE ACTIONS

CORRECT BY DATE

A follow-up inspection was conducted. Previous inspection conducted on 2/20/2017 (16, B). Owner of establishment did not submit a request for re-inspection form.

Person in Charge (Print and Sign) Kim, Young Hee

DEH Inspector (Print and Sign)

Jerome Garcia

Secondary Inspector:

James Cruz

> Data:

3/13/2017

3/13/2017

3/13/2017

Tertiary Inspector: 1/2



Department of Public Health and Social Services Division of Environmental Health Food Establishment Inspection Report









Permit Holder:

Kim, Young Hee

Inspection Date:

3/13/17

Establishment Name: Inarajan Papa Niyoc Mart

Sanitary Permit No.: 160001062

Location: Lot 112-1 #472 Chalan Kanton Tasi

255 diletti 25t 112 1 ii 112 Gridian Tadi				
	The following was observed:			
	The following violations have been corrected: Items #2, 8, 34, and 52.			
	The following violations remain:			
51	Multiple unnecessary articles and debris found in the back of the premises. Facility shall be kept neat and maintained to prevent the attraction of unwanted possible pests.	3/22/2017		
	"B" placard #00671 removed. "A" placard #02066 issued. Photos taken. Briefed PIC on the above.			

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE

Person in Charge (Print and Sign) Kim, Young Hee

DEH Inspector (Print and Sign)

Jerome Garcia

Secondary Inspector:

James Cruz

Date:

3/13/2017

3/13/2017

0/40/004

Tertiary Inspector:

3/13/2017